



## UNSERE DEGUSTATIONSMENÜS

MIT / WITH AMUSE BOUCHE

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4 GÄNGE / COURSES ————— 64 EUROS

KARTOFFEL-CONFIT | KÜRBISEMULSION | FINGER LIMETTE | MASALA KROKANT  
POTATO CONFIT | BUTTERSQUASH EMULSION | FINGER LIME | MASALA CRUNCH

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GERÄUCHERTE MAKRELE | KOKOSSCHAUM | APFEL | SELLERIE | LEINSAMEN  
SMOKED MACKEREL | COCONUTFOAM | APPLE | CELERY | FLAXSEED

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ENTENBRUST | WIRSING | TROMPETENPILZ-KETCHUP | WACHOLDER-JUS | TRÜFFEL  
DUCK BREAST | SAVOY CABBAGE | TRUMPET MUSHROOM KETCHUP | JUNIPER-JUS | TRUFFLE

ODER / OR

HEILBUTT | GARNELEN-TATAR | GURKEN KIMCHI | SCHWARZWURZEL | MANGOLD | GARNELEN BISQUE  
HALIBUT | SCHRIMP TATAR | CUCUMBER KIMCHI | SALSIFY | CHARD | PRAWN BISQUE

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DUNKLE SCHOKOLADE | KALAMANSI | TRAUBEN | KAMILLENEIS  
DARK CHOCOLATE | CALAMANSI | GRAPES | CAMOMILE ICECREAM

6 GÄNGE / COURSES ————— 79 EUROS

KARTOFFEL-CONFIT | KÜRBISEMULSION | FINGER LIMETTE | MASALA KROKANT  
POTATO CONFIT | BUTTERSQUASH EMULSION | FINGER LIME | MASALA CRUNCH

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GERÄUCHERTE MAKRELE | KOKOSSCHAUM | APFEL | SELLERIE | LEINSAMEN  
SMOKED MACKEREL | COCONUTFOAM | APPLE | CELERY | FLAXSEED

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PILZTEXTUREN | MATCHA SOBA NUDELN | PILZ CONSOMMÉ | INGWERÖL  
MUSHROOM TEXTURES | MATCHA SOBA NOODLES | MUSHROOM CONSOMMÉ | GINGER OIL

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ENTENBRUST | WIRSING | TROMPETENPILZ-KETCHUP | WACHOLDER-JUS | TRÜFFEL  
DUCK BREAST | SAVOY CABBAGE | TRUMPET MUSHROOM KETCHUP | JUNIPER-JUS | TRUFFLE

ODER / OR

HEILBUTT | GARNELEN-TATAR | GURKEN KIMCHI | SCHWARZWURZEL | MANGOLD | GARNELEN BISQUE  
HALIBUT | SCHRIMP TATAR | CUCUMBER KIMCHI | SALSIFY | CHARD | PRAWN BISQUE

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PAPRIKA-ZIEGENKÄSE CUAJADA | FEIGEN | SENFKÖRNER | COUSCOUS KROKANT  
GOAT CHEESE CUAJADA | FIGS | MUSTARD SEEDS | COUSCOUS CRISP

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DUNKLE SCHOKOLADE | KALAMANSI | TRAUBEN | KAMILLENEIS  
DARK CHOCOLATE | CALAMANSI | GRAPES | CAMOMILE ICECREAM

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## WEINBEGLEITUNG / WINE PAIRING

4 GÄNGE / COURSES ————— 35 EUROS  
6 GÄNGE / COUR ————— 49 EUROS